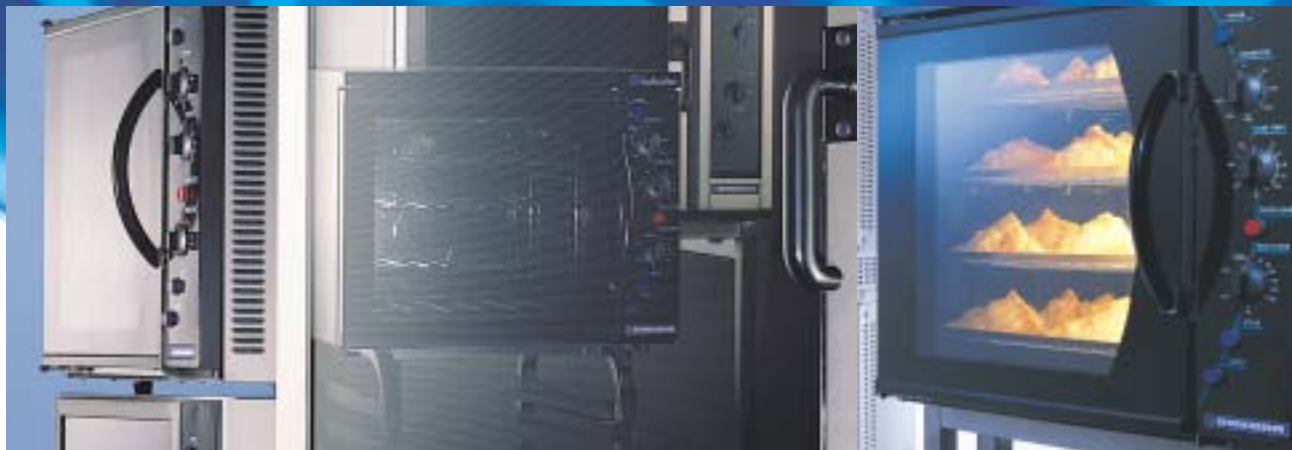


The Convection Oven Catalogue



E35 Electric

E32Max Electric

G32 Gas

E31 Electric

E27 Electric

E26 Electric

E25 Electric

E85-12 Prover

E85-8 Prover

E89 Prover and Holding Cabinet

A25/A26/A28/A311 Stands



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turbofan®

CONVECTION OVENS

MOFFAT®

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Convection



Bakbar Turbofan Convection Ovens offer several advantages over traditional convection ovens.

1 Style

Fresh styling provides contemporary design for front of house use and the benefits of quiet, low velocity convection cooking - providing cooking time reductions of up to one third, lower cooking temperatures, and greater throughput with less shrinkage and moisture loss.

2 Features

Feature options available within the Bakbar Turbofan range include roast and bake timers, steam or water injection, and cook-n-hold.

All ovens have easy clean vitreous enamel oven liners, and an easy to use functional control layout.

3 Compact

The compact footprint offered by Turbofan ovens allows our ovens and provers to be installed in restricted conditions, e.g. the 460mm x 660mm tray size (E27, E32, E35) and Gastronorm tray size (E31) offer greater production capabilities.

By using less kitchen floor space, Turbofan ovens allow more room for merchandising or other production equipment.

Units can be countertop mounted, or positioned with our range of special stands. Baking and cooling racks are also available. The equipment can also be double stacked for installations requiring even greater throughput.

Applications

Bakbar convection ovens are designed for commercial use in service stations, convenience stores, bake-off applications, in-store bakeries, restaurants, hotels, hospitals, schools, pubs and supermarkets. They are currently used in more than 50 countries for general purpose or specific dedicated functions.

Baking

Standard features for Bakbar Turbofan applications include 60-minute timers, water injection, low velocity fans, and full view insulated glass doors (assisted by lights). Companion prover cabinets for the Turbofan 32 and 35 series ovens are also available for creating a consistent environment for scratch and frozen dough products.

Roasting

For roasting applications, units include easy clean vitreous enamel oven liners and three hour timer backed up by a cook n hold facility. Turbofan ovens reduce roasting times by up to one third and are able to significantly reduce shrinkage and moisture loss.

Speciality chicken roasting racks are available to complement the Turbofan 32 and 35 series ovens as an alternative to expensive to operate and difficult to clean rotisserie systems.

The styling of the Bakbar Turbofan is designed to ensure clean lines, easy to use controls and optimum function for the user to achieve consistent results.

User Friendly Controls

The unique Bakbar curved control layout - functional, clean and straightforward. (Model E35 shown)



Turbofan Floorspace Footprints

Bakbar ovens offer six compact footprints.

	<p>Model E35 Compact E35-26 880mm x 880mm. E35-30 (Red) 880mm x 980mm in single countertop, double stacked, or companion prover mounted units.</p>
	<p>Model E32 or G32 Compact 710mm x 810mm in single countertop, double stacked, or companion prover mounted units.</p>
	<p>Model E27 945mm x 725mm single countertop or double stacked units.</p>
	<p>Model E26 885mm x 668mm single countertop or double stacked units.</p>
	<p>Model E31 796mm x 600mm single countertop or double stacked units.</p>
	<p>Model E25 720mm x 600mm single countertop or double stacked units.</p>



Vent control -
to open and close
oven chamber - with
indicator light

Solid state variable
thermostat - easy to
set and review

60 minute bake timer -
with continuous buzzer
at cycle end

Water injection for
even steaming

Fan High and Fan Low
speed settings

Power On / Off switch
and indicator light

Easy clean durable
vitreous on steel
graphics



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